The Dining Room

H. EKSTROM
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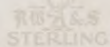
THE
DINING ROOM

Its Decoration and Entertaining

A treatise on good taste. It shows you the little finer points of hospitality and home culture, and inexpensive ways of getting effects



With which is included Mrs. Rorer's
"How to Set the Table"

R. WALLACE & SONS MFG. CO.
Wallingford, Conn.
New York Chicago
San Francisco London

DINING OUT OF DOORS

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C O L O N I A L

FROM time immemorial the dining room has been the one most important part of the household. In olden days the great hall of the house contained the fire place for cooking and the enormous table at which the lord of the manor and his retainers ate.

Although the dining room of the present time is an entirely different thing from its prototype, it still is the one great place for the family to congregate and for the host and hostess to entertain their friends. Whenever there is a little celebration the dining room usually offers the setting. There is an intimacy in dining room intercourse that is comparable to nothing else. Therefore it behooves us to spend a great deal of time and thought upon its decorations. We must be sure that it radiates the

1835
R. WALLACE
SILVER PLATE

C R A F T S M A N

proper atmosphere, or, in other words, subconsciously gives its occupants a feeling of harmony and homelikeness.

We show dining rooms that are entirely free from that great insidious evil, overdecoration.

Take, for instance, the Colonial room; it is simple and strong; the chairs are in keeping with the table; the wall decoration is just sufficiently attractive to take away from its nudity, so to speak, while there is not a single article that is superfluous.

The demand for Craftsman interiors, as they are called, has grown to large proportions of late years. Its massive lines appeal to many people—lines that must be severe, straight and square. The curves, when they occur, must be simple.

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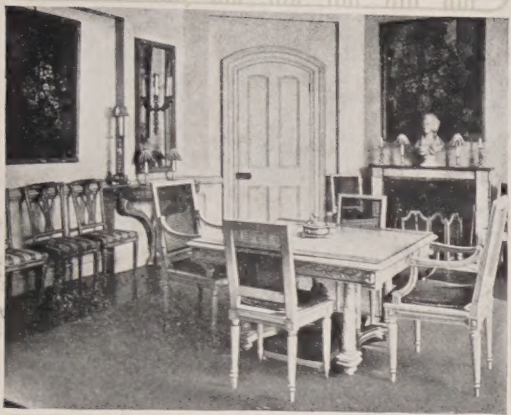

LOUIS XIV

A PHOTOGRAPH of the dining room of a well-known author is shown. It represents the best in Louis XIV decoration. Framed tapestries adorn the walls. The whole room is in gray and practically the only color contrast is formed by the rose pink brocade with which the chairs are upholstered.

In summer the wide piazza offers a splendid opportunity for comfortable dining, with the assistance of a tea wagon.

Beware of intricate designs and superfluity of colors. If, for instance, you have mahogany furniture, a deep, rich blue forms its most fitting complement — greens with yellow oak — reds and browns with Flemish tones — and simplicity of almost any color with white.

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TABLE FOR CHRISTMAS

SPREAD a white linen table-cloth and drape with fancy paper runners. A toy Santa Claus is placed in center surrounded with snow balls containing gifts.

The gifts are covered with paper, and cotton is glued around the balls to give the snow effect.

The favors are little metal reindeers.

This is toward the end of the meal and shows the ice cream moulded in the form of balls and covered with grated cocoanut.

A little spray of holly should be at each place card and strings of pop-corn are draped in the form of a canopy from the chandelier in the middle.

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THE center piece is a replica of Lincoln's cabin which can be made from pasteboard and covered with brown crimped paper to give the natural log effect The cabin is filled with gifts attached to ribbons that lead to each place.

The candle shades are of red, white and blue shields with red candles. The white table-cloth is bordered with a paper design showing American flags and shields, having a heading of twisted red, white and blue crêpe paper. This paper is easily and cheaply obtained.

The cups for ices are to be covered with red, white and blue paper. Little bits of wood can be laid at each place, with a toy axe sunk in.

OVER the table-cloth, or pad, spread a cover of red and white crepe paper with designs of hearts and Cupids printed on it. This paper may be obtained at ordinary shops.

The center piece is to be of red crepe paper in the shape of a heart, with red ribbons leading to each place.

The candle shades are of red paper hearts tied with red ribbons and small red hearts hanging from the corners. Little Cupids may be cut out of cardboard and put at each place and also distributed over the center piece, which is filled with red roses.

Heart-shaped sandwiches, and Ice cream moulded in the form of hearts may be served, among other things.

THE general color scheme for St. Patrick's Day is green and yellow and white.

The table-cloth is an ordinary white one, with runners of green and white paper across the table. This comes already printed with shamrocks on it.

The center piece is a large green hat with a snake coiled in it, holding a wand tipped by a large shamrock.

Place cards are large shamrocks. The favors are candy boxes of green paper with various figures on top.

The shamrock predominates everywhere. Little hod carriers may be easily made and placed upon the table. The 5 & 10c store will suggest many variations of this.

THE center piece is a tall glass vase filled with Easter lilies, on a tablecloth of spotless white.

From the chandelier hangs a large lily made of white crepe paper, and white ribbons of paper are extended to each place and held by the plates.

Around the glass vase is green crepe paper cut to simulate moss and in this small white rabbits are seated — little fuzzy rabbits that you can pick up at any shop around Easter time. The ice cups are inverted paper lilies.

The rolls in each place are tied with white ribbon.

The whole effect is simple and yet its very simplicity makes it effective.

Easter eggs may be introduced.

A TABLE-CLOTH of the whitest linen throws into pleasing contrast the center piece of large full blown pink roses in a tall vase with smilax draped around the bottom.

The candle shades are of pale pink paper and a single rose is laid across each plate.

This table is simple and strong and in exquisite taste.

It may be used with slight modifications for a wedding party.

Strings of smilax may be draped from the center over the edge of the table, dividing one place from another.

Some may prefer the more simple color scheme of white and green, substituting white roses and decorations for the pink.

THIS is a splendid idea for a sunflower party. The decorations hanging from the chandelier may be either actual sunflowers or paper ones. The latter you can either purchase ready made, or manufacture at home from crimped paper.

The center piece is a large Jack Horner pie which forms the center of a sunflower, and crepe paper sunflower petals, with the green leaves below, are used as a border.

Little individual cups covered with green and yellow of sunflowers are used for ice cups. The candle shades are of yellow with paper butterflies attached. The whole effect is one of happy summer time.

This may be used for any occasion that occurs in August.

THE table-cloth is white, with bats cut out of black paper pinned on it. In the center of each side a black paper witch is pasted on among the bats, with a moon in front of her.

For the center piece a large black papier mache cat is standing on a box covered with cotton batting over which mice are climbing. At each place is a small cat holding candy, which is found when the head is removed.

The cream is served in hollowed out oranges, apples, bananas and cucumbers, each cut with Jack o' Lantern features.

The candle shades are of black and orange and can be purchased as shown here with the cats silhouetted, or can be made at home.

AN immaculate white table-cloth is first spread, and then is placed the center piece, a natural or artificial pumpkin cut with a face in it. Inside of it are ears of corn made of yellow and green paper, or real ears of corn. If the artificial ones are used, a little gift may be contained in each.

Decorations of green and yellow crepe paper made to form leaves and fruit of the pumpkin vine are suspended from the chandelier.

Candy boxes are of paper made to simulate an apple and tinted accordingly.

It is needless to make suggestions for the Thanksgiving dishes — the fat turkey and cranberry sauce, the juicy pumpkin pie, and the glasses of cider that make the occasion one of rejoicing.

WHITE wedding bells are suspended from the chandelier. These bells may be purchased in different sizes at any shop that handles these things, or may be manufactured at home.

A small doll stands in the center of the table, with sprays of smilax around her.

She is dressed in a white gown, and a filmy miniature bridal veil serves to hide her waxen blushes.

The favors are a single white rose in each place.

The candle shades are shaped like bells and the whole color effect is one of white and green — not two much green however. The touches of smilax and the rose leaves give just the proper contrast. Orange blossoms may be substituted for the roses.

THE only instructions necessary to give here is that you go to the 10c store and ransack the tin goods counter, throwing discretion to the winds.

The center piece is a funnel in an oil can, resting on an upturned dish pan with various utensils leaning against it.

The funnel must be filled with red roses.

The plates are pie and cake tins.

Ice cream is served in a cake tin, and as a matter of fact every course is brought on in some sort of tin receptacle, the more incongruous the better.

An inventive mind can get many other effects from this suggestion — effects that will add to the gayety and make the occasion one to be long remembered.

IN the middle of the white table-cloth, the center piece appears, formed of eggs with paper caps in a bed of either real or paper leaves. Faces are drawn with ink or painted on the eggs.

The eggs are empty and each contains a small gift for the little guest.

Strings of smilax are stretched across the table dividing one place from another.

Ice cream is served in the eggs that are shown on the plate, each egg shell coming in covered with a fool's cap.

Inexpensive toys may be introduced as gifts — little China animals, dolls, anything that will delight the childish heart.

This table is equally effective in a modified form for an Easter celebration.

USE a square or round table with a white table-cloth. The center piece is a glass stand on which are placed individual cakes frosted with white, each containing an individual pink candle. Strips of pink crepe paper radiate from the center of the table dividing one place from the next.

Pink sweet peas are in a vase on the dish supporting cakes.

If it is the season for tulips a pink one can be placed on each plate; otherwise this may readily be made of crepe paper, and in the latter case may contain a small favor for each guest.

Candy boxes are covered with crepe paper and small figures cut from paper napkins are pasted on them.

By MRS. RORER

SERVICE at table demands absolutely spotless linen, carefully laundered and plainly folded.

Do not place the cloth on the table's bare wooden top; lay first a blanket or padding made for the purpose. It deadens the sound and gives the linen a firmer and better appearance. Do not starch either table-cloths or napkins. They must hang in soft, smooth folds from the edge of the table. Knives and forks to be handsome should be of medium size, and, if the purse permits, have sets for each course. It is also necessary to have two, better three, carving sets, two large and one small. The largest one will be used for roasts and turkey; the second size for fowls; the smallest for steaks and birds. We have, in these days, many special pieces of silver, dainty and convenient, as butter picks, cheese knives, asparagus tongs, cake knives, pie and ice-cream servers, Saratoga chip servers, jelly spoons, cold meat forks and salad sets.

For a company breakfast you may use a cloth or a bare table; the latter is preferable, providing the table is well polished. A few flowers, a fern stand or a dish of fruit may be placed on the mirror in the center, a rack of toast on one side, a tray of rolls on the other. At each place a plate holding a fruit doily; a finger bowl just on the left, a meat fork and the breakfast napkin. On

the right a plain knife, dessert spoon for the cereal, egg spoon and orange spoon. Back of the finger bowl, on a fruit plate, a fruit knife. At the head, to the left, bread and butter plate with butter spreader; to the right the water glasses; between these the individual salt cellars with individual salt spoons. In front of the hostess place a neatly arranged dish of fruit. In front of the host, a covered dish containing the cereal, or, if cereal is not used, scrambled eggs. Fruit is usually served first, then cereal, then meat or eggs and coffee.

A bare table or a table-cloth may be used for luncheon. The service will consist of fern stand, bouillon cups, chop tray, casserole or round covered dish, large vegetable dish, silver sandwich tray, chocolate and coffee and tea service, plates smaller than dinner plates, salad bowl with necessary silver and individual plates, celery or olive tray and spoon, bread and butter plates and butter spreaders, fruit basket or compotier, with individual fruit plates, ice-cream set with knife and spoon for serving, and individual ice-cream forks and spoons, water and Apollinaris glasses, a small china tub for cracked ice, ice tongs, and such extra pieces as jelly knives, cake knives, Saratoga chip servers and asparagus tongs. At the right of the individual plates arrange the knives, blades turned in, and to the left the forks. At the head of the plate, to the right, stand the glasses; at the left the bread and butter plates with the spreaders placed carelessly on the plates; the napkins to the extreme left — a roll or bit of bread may be placed in the fold. If bouillon is to be served first, the cups may be filled and

placed just as luncheon is announced. The next service, an entree, as patties, may be served from the side on hot plates. If chocolate is served for lunch it may be placed with the dessert course, or right after the salad, if it is to be used as dessert. If cake forms a portion of the dessert, pass the loaf, allowing each to cut a piece to suit the individual taste.

A dinner may consist of from five to ten courses, and is served from five to seven or eight o'clock. The success of dinner depends much upon the setting and decoration of the table. After the table-cloth is spread place in the center either a large flower vase or fern stand. Olives, radishes and celery are now placed on the table, in dishes of cracked ice. Put at the head of each plate an individual salt cellar and an individual salt spoon. Place the napkins to the left, knives on the right-hand side, blades turned in. Nearest the plate the dessert knife, next the meat knife, still to the right the fish knife, then soup spoon, and on the outside, to the right, the oyster fork. On the left, nearest the plate, dessert fork, next salad, next meat, and on the outside the fish fork. The service will be used from the outside toward the plate. Butter is not, as a rule, served at dinner; so butter chips or plates are not used. On the right, at the head of the knives, place a tumbler for water and the wineglasses. At the head of the table, in front of the host, place the carving knife and fork and steel.

Oysters or clams on half shell are served first. Fill luncheon or breakfast plates with finely cracked ice, sink the deep shell down

into it, stand these in a dinner plate, and place them just as dinner is announced. In removing these plates for the soup course the dinner plates will remain. The soup service consists of soup tureen and individual soup plates. The tureen will be placed in front of the hostess; each plate as helped is placed in the dinner plates on the table. The fish service is a large fish dish, a sauce boat, a platter and a ladle and individual plates. The dinner plates and soup plates are removed and hot fish plates brought in. In a small dinner the roast comes next, and is served on large, carefully heated dinner plates. The vegetables are brought in on silver or china dishes and placed on the table and passed after the meat is served.

Next in order is the salad. A plain salad should be dressed by the hostess, passed by the waiter, allowing each one to help one's self. Use a long lettuce fork for tearing the lettuce; then place at the side of the dressed salad a salad fork and spoon for serving. After this everything is removed from the table but the last wineglasses, the water tumblers and the mineral water tumblers, and dessert knives and forks. The table is crumbed, ice cream and cake are brought in. Have deep dessert plates, ice-cream forks and spoon, and, if berries are to be served, a berry fork. If the cake is large and served whole, put a cake knife on the side of the plate. This knife has a saw at the back for sawing through the icing, which prevents the crumbling and cracking. If coffee is to be served at the table with crackers and cheese, finger bowls and small plates with cheese knives will now be brought in. The after-dinner service and tray will be placed in front of the hostess.

Where asparagus is served as a salad, the service will consist of silver asparagus platter. When a mayonnaise dressing is served, the mayonnaise will be brought in in a small boat or platter, using a small ladle in serving. If pudding is used in the place of ice cream, serve in a large round pudding dish, with large gravy boat and ladle to correspond. Where a soft cream cheese is used, place it on a flat dish, and serve with a cheese knife. Edam or pineapple will be served in a silver holder with a cheese scoop.

The service at supper is placed on the table at the beginning. A large coffee tray covered with a tray linen or tray cloth is placed at the foot of the table. On this the entire service, consisting of tea and water pot, sugar and cream jugs and bowl. At the head of the table on one side place the butter, on the other the cake with knife and fork, and directly in front the salad or cold meat. For a salad use a salad fork and spoon for serving; for meat, cold meat fork. A dish of jelly with jelly spoon or knife. Serve cooked fruit with large fruit spoon. In the center, instead of flowers, use a compotier of fruit. At the right of the individual plates place a small knife, a dessert knife, and then a tea spoon. On the left a dessert fork, a small meat fork and sardine fork.

A full supper service consists of silver tea set, tea plates, bread tray, cold meat dish, silver covered hot-water dish for such things as creamed sweetbreads, fruit dish (silver or cut glass), teacups and saucers, berry bowl, with berry saucers and forks, water tumblers and chafing-dish. A chafing-dish is a great convenience.

This is the 23d edition of "How to Set the Table" since the first copyright in 1901 by R. Wallace & Sons Mfg. Co., Wallingford, Conn.

BECAUSE of its exquisite design and workmanship, and its exceptional wear-resisting qualities, "**1835 R. Wallace**" **Silver Plate** has always been purchased, more than any other brand, by women of good taste.

Now more than ever will "1835 R. Wallace" plate commend itself to discriminating people, for the following reasons:

The manufacturers *guarantee* that "1835 R. Wallace," SILVER PLATE THAT *RESISTS* WEAR, will give absolute satisfaction, and agree to stand behind and replace every piece of goods bearing the "1835 R. Wallace" trade-mark that does not give satisfactory service in any household.

This is as broad as the air. There is no time limit. You are absolutely protected.

On those pieces that receive constant use, in the old extra and Triple grades (namely: tea, table, dessert and soup spoons, medium and dessert forks), a heavy sectional coating of silver is added to the parts most exposed to wear. This increases the wear-resistance threefold.

Of the many Wallace designs, on pages 28 and 29, there are two especially worthy of mention here.

The Washington—the aristocrat of the dinner table—is a Colonial pattern of very simple lines, but of much dignity, elegance and beauty, of the kind recognized even by the most critical. It is one of the latest exclusive Wallace designs, and one of the best from every standpoint.

The Washington is made in a complete dinner service, from salt spoon to kettle and stand. Your dealer may not have every one of these in stock, but he can show you illustrations and can easily obtain the pieces he doesn't carry.

Merely to have the opportunity to see and admire a selection of pieces in this pattern is a treat. The supple lines and graceful curves that characterize the design are found throughout, every piece being in harmonious relation to the rest of the service.

The Washington reflects the careful and artistic labor of skilled silversmiths, working in complete sympathy with the design. A brilliant polish, which cannot be reproduced in the illustration, adds to the dazzling beauty of the pattern. Set off with snowy linen, it will add brightness and cheer to any dining-room, and, as you know, the passing years have no worse effect on well-cared-for sterling than to add the beauty of age to its original attractiveness.

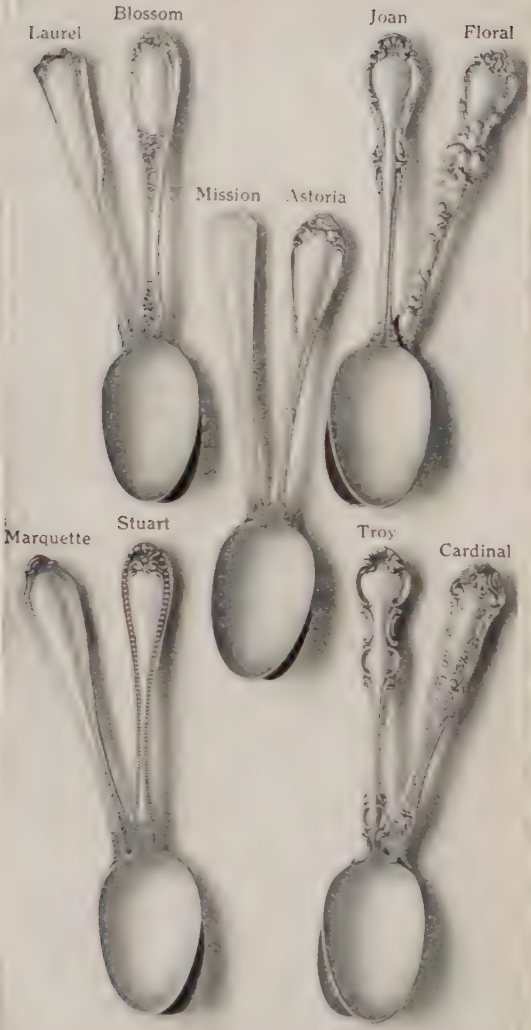
The Laurel pattern in "Silver Plate that *resists* wear" will astonish many who are accustomed to associate silver-plated ware with something cheap in appearance and construction as well as cost.

In this handsome pattern we have achieved that elusive, though much sought after, "sterling silver appearance." The Laurel was designed, and largely made, by artists and craftsmen who are accustomed to the requirements of sterling silver.

The classic motif is gracefully distributed throughout the design which, though ornamental, is chaste and dignified. The wreath at the top of the handle is oxidized to bring out more prominently the delicate modeling of the leaves and the fine die-work. Handles are finished in a soft, lustrous gray, with bowls polished bright.

The miniature illustrations give but a faint idea of the real appearance of the Laurel or other patterns.

Whether you contemplate adding to your silver tableware or not, the beautiful effects that are now obtainable at a low cost will prove a revelation. There is a fund of pleasure awaiting you in the stock of your local Wallace dealer.


Laurel
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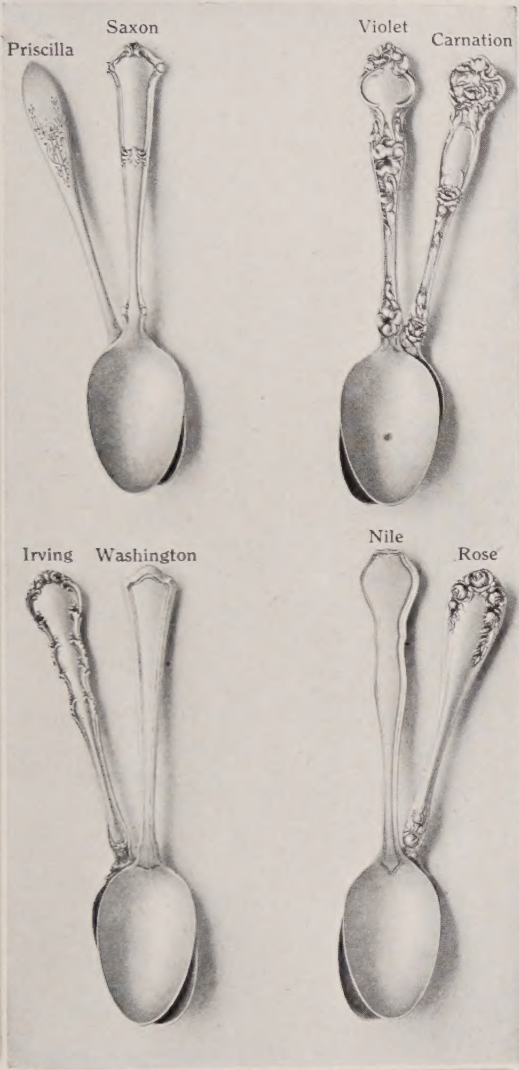

Saxon
Priscilla
Violet
Carnation
Irving
Washington
Nile
Rose

EVERYONE is familiar with the quality of Wallace sterling silver, the silver that is marked with the little stamp R. W. & S. and the stag's head. It is a stamp that means

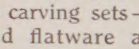
—— 925/1000 purity — and a little more than that

—— the most exquisite die cutting it is possible to obtain

—— designs that are the product of a wonderfully organized and splendidly directed designing department

—— delicacy of finish that brings out the smallest detail of the artist's model, and produces an air of exclusiveness.

We show one teaspoon in each of the patterns of the sterling flatware. This merely shows the handle design. Each pattern is made in the full line of spoons and forks, fancy pieces and carving sets — everything in the so-called flatware and hollow-handled lines.



The plated flatware on the 2nd page preceding is made also in full service for each pattern.

Everything may be obtained from your dealer, and if he has not certain pieces in stock he may always order them from us and receive prompt delivery. But if you experience any trouble in obtaining just what you wish, write us, and we will see that you are supplied.

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